Jason Vickers, Nipmuc Innovations Project Chef, UNKITAWA

BIO

Jason Vickers is a Seattle based Indigenous Chef. He began his journey years ago in a small Italian kitchen in the Ballard neighborhood where he fell in love with the craft and culture of cooking. From here he made his way around the city, the region, and eventually the continent preparing food for many of the most prominent personalities in the Pacific Northwest.

While Jason resides in the Northwest his heritage lies in the Eastern Woodlands of what is now known as Massachusetts with his Nipmuc peoples, serving as the latest generation of a people dedicated to care for others through love and nourishment. A people who once saved a group of desperate Pilgrims at a place called Plymouth. Jason has catered, educated and entertained with food as the medium for thee decades in all facets. He now devotes his time and energies into reawakening the knowledge and connection to traditional food ways in his indigenous community through the Innovations Program offered through the Indigenous Led Non-Profit Unkitawa he engages his community directly in order to carry out the aforementioned goals.